WHAT IS CLAIMED IS:

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1. A method of preserving slaughtered poultry or parts thereof provided with skin, in which the poultry is conveyed through at least a part of a chilling room, and in the process is exposed to a stream of chilling air, during this exposure of the poultry or parts thereof to the chilling air at least the skin of the poultry or parts thereof being moistened by atomization of water, wherein at least one of a disinfectant and antibacterial agent is added to the water.